

# NIGHT

## SNACKS

|  |    |
|--|----|
| marinated olives** *                             | 10 |
| house made sourdough, brown whipped butter       | 13 |
| prawn brik, red chermoula, citrus dressing - 1pc | 9  |
| tapioca fritti, ferment chili, pecorino**        | 16 |
| charcuterie**                                    | 26 |

## SMALL

|  |    |
|--|----|
| wild mushroom donuts, persian feta, basil                | 24 |
| miso carrots, buckwheat praline, koji, macadamia*        | 24 |
| raw venison, endive, egg white garum crunch, smoke dashi | 27 |
| salmon, coconut yoghurt, yuzu, parsnip sorbet, wakame**  | 27 |

## LARGE

|   |    |
|---|----|
| wood fire spiced beef-short ribs, tarator sauce, sesame**         | 35 |
| allspice nokedli, bell pepper, walnuts, orange butter             | 29 |
| crayfish tortellini, yoghurt curd, saffron, spinach, habanero oil | 39 |

## SHARED

|  |         |
|--|---------|
| dry aged nz beef   | m/p     |
| whole wood fire line caught fish                                     | m/p     |
| wood fire free-range chicken, nduja butter, gremolata - half / whole | 38 / 49 |
| bbq jerk wild mushrooms, charcoal baked pumpkin** *                  | 45      |

## GARDEN / SIDES

|   |    |
|---|----|
| gem lettuce, gribiche sauce, guanciale**      | 19 |
| charred asparagus, fennel, pistachio**        | 22 |
| heirloom tomatoes, date vinaigrette, fig oil* | 23 |
| cassava fries, horseradish**                  | 15 |
| wood fire potatoes, sour cream, chives**      | 16 |

alternative options available on request. gluten free\*\* and dairy free/ vegan\*

# NIGHT

## DESSERT

|   |    |
|---|----|
| chocolate parfait, lemon grass anglaise   | 18 |
| chevre sorbet, beetroot, caramelised whey | 18 |
| three cheeses, crackers                   | 28 |
| affogato                                  | 14 |